Baked prune-nut pudding

2c. plumped, pitted prunes
1/4c. sherry or fruit juice
1c. coarsely chopped walnuts
1/3c. flour
1c. sugar
1/8 tsp. salt
3 T. softened butter
3 eggs, separated
3 T. lemon juice
1c. milk

Combine prunes & sherry. Let stand several hours (hours), or until most of liquid is absorbed. Place prunes in bottom of shallow baking dish; sprinkle with 1/2c. nuts. Sift flour, sugar & salt. Beat butter with egg yolks &

lemon juice. Add alternately with milk to dry ingredients. Blend until smooth; fold in stiffly beaten egg whites. Pour mixture over prunes - nut layer in dish. Sprinkle top with remaining 1/2 c. nuts. Place in pan of hot water. Bake at 350° about 45 mins. or until top is firm to the touch. Serve hot or cold, plain or with whipped cream. Also good using half prunes, half apricots.

Makes 6 servings